KASHIVELI

GILI LANKANFUSHI

PLANT-BASED MENU

GILI LANKANFUSHI · NORTH MALÉ ATOLL · MALDIVES

A KISMET MENU · GILI LANKANFUSHI

PLANT BASED DISHES

APPETIZERS

HEALTHY SALAD 24
Avocado, beetroot, spinach, broccoli, carrot, coconut, mushrooms, pomegranate, tomato, walnuts, olive oil, balsamic vinegar, chia, sunflower, pumpkin seeds

BAKED BEETROOT CARPACCIO 26
Slice red & golden beetroots, Balsamic dressing, arugula, local pine nut

POMELO SALAD 26
Beach lettuce, fresh coconut, red onion, pomegranate sauce, mint

VIETNAMESE ROLLS 25
Rice paper, mango, cucumber, carrots, mint, coriander, lettuce, tamarind peanut sauce

TOFU CEVICHE 25
Bell peppers, onion, garden herbs, lime

VEGETABLE CRUDITÉS 25
Organic vegetables, greens, hummus

RADICCHIO & APPLE SALAD 22
Sliced apple, walnut, avocado, lime dressing

FOCACCIA PIZZA 22
Garlic, extra virgin olive oil, fresh rosemary, sea salt flakes

HOMEMADE GUACAMOLE 24
Avocado, pumpkin seed, sunflower seed, coriander leaves, onion, chili, lime, brown toast

THAI GREEN MANGO & PAPAYA SALAD 26
Long bean, roasted peanut, lime, tofu, coriander, cherry tomato, mint

SOUP

CHILLED TOMATO SOUP 24
Plum tomato, cucumber, garden basil

SPICY THAI SOUP 28
Mushroom, bok choy, carrots, green onion, lemongrass, galangal, coriander, chili, coconut milk

Prices are in US Dollar and subject to 10% service charge and applicable goods and service tax

PLANT BASED DISHES

SOUP · CONTINUED

CITRUS CARROT SOUP 26
Cumin crouton, cilantro, garlic chives

ITALIAN MINESTRONE 26
Vegetables, legumes, herbs, olive oil

PUMPKIN & COCONUT SOUP 26
Porcini mushrooms, walnuts, garden beach lettuce

MISO SOUP 24
White miso, tofu, wakame, spring onion, soy

MAIN COURSE

EGG-FREE ARTISAN PASTA 35
Choice of: Garlic chili oil, tomato sauce, or chimichurri

PENNE WITH RED BEAN BOLOGNAISE 35
Red kidney beans, tomato, oregano

GRILLED EGG PLANT STEAK 42
Hummus, cherry tomato, spinach, chimichurri

PUMPKIN RISOTTO 38
Green asparagus, cherry tomatoes confit, roasted almonds

BUCKWHEAT RISOTTO 36
Garden spinach, cherry tomato, leek, garlic, sage, freshly grated coconut

MALDIVIAN VEGETABLE CURRY 32
Mixed vegetables curry, papadam, pickles, organic papaya rice, chapati

TERIYAKI TOFU STEAK 38
Coriander rice, asparagus, broccoli

RICE STICK POMODORO 35
Flat rice noodles, heirloom tomatoes, garden basil, chili flakes, almond powder

Prices are in US Dollar and subject to 10% service charge and applicable goods and service tax

PLANT BASED DISHES

MAIN COURSE · CONTINUED

MARINATED COUCOUS & ROASTED VEGGIES 32
Roasted local vegetables, tahini sauce

STIR FRY 32
Your choice of: Rice or Noodles with vegetables and tofu

LOCAL SPICE TACOS 32
Local vegetables, coconut curry sauce, mango, beach lettuce

CREATE YOUR OWN PIZZA 30
Your choice of 4 toppings Artichoke, mushroom, onion, tomato, avocado, olives, pineapple

VEGAN BURGER 30
Curry potato patty, avocado, plum tomato, mango chutney, coleslaw, vegetable crudités

DESSERT

STEAMED BANANA CAKE 25
Spice coconut agar-agar, fresh fruits, coconut cracker, lemongrass sorbet

TROPICAL FRUITS MELI-MELO 25
Homemade organic sorbets of mango, guava and coconut, chocolate wafer

FLOURLESS BLACK BEAN BROWNIE 25
Chocolate sauce, toasted mixed nuts

MIXED FRUIT TART 25
Orange & mango curd, almond & coconut tart shell

BERRY FROYO 25
Coconut milk parfait, strawberry agar-agar, fresh citrus, pandan sorbet

BANANA & DATES ICE CREAM & SELECTION OF SORBETS 6 per scoop

Prices are in US Dollar and subject to 10% service charge and applicable goods and service tax

HARI'S SUPER FOODS

Vegan Edition

EXOTIC
Marinated olives, heirloom tomato, stuffed wine leaves, couscous, hummus, celery, mint, avocado, pomegranate, walnut, molasses, pita bread

LOCAL (S)
Gili garden beach lettuce, coconut, onion, tomato, chili, sweet potato, local spices, yellow rice, local pine nut, lime dressing, chapati

SPICY & SPICES
Green papaya, fried tofu, Gili garden coriander, mint, long beans, cherry tomato, farro, green curry sauce, peanut bread

ROASTED VEGGIES
Roasted butter squash, bell pepper, carrot, beetroot, orange, chickpeas, balsamic, garden green tahini, buckwheat, flax bread

GREENS
Marinated avocado, quinoa, Gili garden rucola, cucumber, celery, broccoli, grilled asparagus, sprouts, pumpkin seeds, garden pesto, brown bread